

Pinot Noir



Vintage: 2007

Size of Lot: 1006 cases

Components: 85% Pinot Noir, 15% Chambourcin

Date Picked, Processed: September 17 - 21, 2007

Characteristics of Vintage: The 2007 vintage was very, very good, one I have called the vintage of a life time. While I was bowled over by '01 and '02 in this region, you might remember I eventually down-graded them to a 9 out of 10 after experiencing '05. So how do I put a number to '07? It was simply extraordinary. Perfect long cool dry spring. A smattering of moisture in July. Stressed vines focused on their progeny, my grapes. A harvest long and cool and clear and dry. Yes, I am extremely grateful to the climate, soil and temperature gods who gave me this opportunity for perfection in 2007, something I hope my 36 vintages of making wine on the east coast have prepared me for. Did I say that 2007 was very good?

Fermentation Temperature: 85° F peak, 68° F finish.

Residual Sugar: 0.3%

Total Acidity: 0.64

Alcohol: 13%

pH: 3.80

Finishing: Twelve months French oak, 100% malolactic fermentation.

Winemaker Notes: *This vintage supercedes any that have come before. A perfect example of Atlantic Uplands Pinot Noir. A gentle medium body toned by determined tannin with layers of gripping raspberry and cherry and a long finish integrating refined acidity and repeated delicacy.*

CHADDSFORD WINERY